Wheat wine - American Barleywine

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **49**
- SRM **10.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(50%)*	82 %	4
Grain	Pszeniczny	4 kg *(40%)*	85 %	4
Grain	Weyermann - Carawheat	0.5 kg *(5%)*	77 %	97
Grain	Weyermann - Carapils	0.5 kg *(5%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.5 %
Boil	Marynka	25 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Boil	Marynka	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	300 ml	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.